



GOULÉE

by *Cos d'Estournel*

2016

Médoc Appellation

Merlot 77%, Cabernet Sauvignon 18%, Cabernet Franc 5%

North of the Medoc, on the hill of Saint-Estèphe. At the bend of the road are the majestic pagodas of Cos d'Estournel. After the sheer delight, it seeks to penetrate the mystery carefully hidden behind the imposing Zanzibar Gate. The residence of the **Maharajah of Saint-Estèphe** does not fail to surprise. Here is a real palace, entirely dedicated to wine. This had been desired by **Louis-Gaspard d'Estournel**. Therefore when he inherited a few hectares of vineyards in 1791, he had never ceased to enlarge the estate and to provide it with the best techniques.

Convinced of having in his hands **an exceptional terroir**, this man of taste, adventurer, praised around the world, in India, in particular, from where he brought this penchant for the Orient and exoticism. **In the image of his wine, bewitching and elegant**, as well as **spicy and powerful**, he took the chance to be himself in a world so conventional, cultivating his differences and taking up his choices.

Property since 2000 of Michel Reybier, Cos d'Estournel pursues its destiny, between **audacity and humility**. Every decision is a risk-taken, in a visionary philosophy that its founder would not have disowned. Culture divided into plots pushed to its peak, demanding **innovation in the winery**, a taste for beauty and excellence in a world imbued with unobtrusive elegance, this is the legacy of Louis-Gaspard which its owner today extends. The unique style of Cos d'Estournel, born of a sublime terroir magnified with respect by the passion of men over the centuries, made from his discovery a true journey.



The Terroir of Goulée

The Goulée vineyard in the northern part of the Médoc, **near the mouth of the Gironde Estuary**, is in a **prime location**. A **cool microclimate** and **natural ventilation** due to the nearby ocean are conducive to making **fresh, fruity wines**.

As part of an ongoing quest for excellence, a replanting and top grafting programme has been undertaken over the past several years. The soil is regularly ploughed and sustainable methods are used to grow top-quality grapes.

2016, A Generous, Full-Bodied Vintage

Located deep in the northernmost stretches of the Médoc, the terroir of Goulée by Cos d'Estournel enjoyed cool ocean breezes during the exceptionally warm summer months.

The 2016 vintage offers delectable aromas of raspberries and blackberries with notes of red currant and blueberries and a spicy finish. These aromas are balanced against nuances of pine bark and flint, fresh notes typical of the Cabernet Sauvignon grape variety.

Round and generous, Goulée by Cos d'Estournel 2016 is a flavorful, luscious vintage with excellent structure.



COS D'ESTOURNEL

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